

PUTTING UP THE PORK

SOME HINTS THAT MAY BE FOUND OF VALUE.

One Who Knows, Describes the Best Method of Pickling the Meat—That for Sausage Requires Different Arrangement.

After your pig is dressed and cut up let it stand for a day or two to get cool; then pack your salt pork in a clean barrel just as tight as possible, standing it edgewise and packing around the sides of barrel first and then fill in the center, placing plenty of coarse salt between each piece. Now another layer of pork and more salt, until all is used. We use a little water, as it will make its own pickle. Now for the hams, shoulders, cheeks, hocks, feet and any lean pieces. For every 20 pounds of meat add water enough to cover, one pound of brown sugar, one tablespoon saltpeter, one pound of rock salt. Cook the pickle and skim well and turn on the meat while hot. Ready for use in two weeks. Now take the belly strips and any lean pieces that you may have cut out from your salt pork and run them through your meat cutter for sausage meat, and to every pound of meat add one-fourth teaspoon sage, one heaping teaspoon salt and a small quantity of ginger. Mix well and turn in small cloth salt or sugar bags and press the mixture in head. When you wish to use it, turn the bag back and slice it half an inch thick and fry. The sausage meat can be put in lard pails if you like and a little melted lard turned over to keep the air from it, and when you use it, make it in little cakes. The leaves are to be tried out for lard, also the gut fat, but don't try out the gut until you soak it over night to draw the blood out. The spare ribs, chimes, etc., can be frozen, or you can put them in the sweet pickle. We cut a thick slice of ham, put it in a pan with another one over it, in the oven, and bake it half an hour, and it is much nicer than fried. We bought a large farm last fall and I have learned so much. The former owner's wife taught me all about putting down pork, making yeast and many other useful things.—Exchange.

Menu Savories.

As a dainty to serve with salads try crisp crackers. Split common crackers and spread lightly with butter, then bake in oven until a delicate brown.

Stale bread is always useful for bread sticks and croutons to serve with soup. Cut into slices half-inch thick. For the croutons cut into cubes, and for the bread sticks cut three-inch lengths. Spread before cutting with butter and toast a golden brown.

A delicious sour cream dressing for fruit salad is made with a cup of rich sour cream into which a half cup of melted butter is stirred gradually. This blended with a variety of cut fruit, such as pineapple, bananas and oranges, and nut meats or some dates, is most appetizing spread on crackers as a luncheon dish.

Mock Hare.

Take equal parts of minced beef and minced pork and to each pound of meat allow one egg, the rind of one lemon, one small teaspoon of minced parsley, one cup of fine bread crumbs and one small onion, finely chopped. Mix all the dry ingredients well together. Flavor with a teaspoon table sauce, pepper and salt and bind with the beaten egg. Make into a roll, stick little pieces of fat bacon on top, dust over with flour and bake in moderate oven one hour. Serve hot with the thickened gravy and red current jelly. Delicious.

How to Broil Steak.

To broil a steak wipe with a cloth wrung out of cold water; trim off superfluous fat. With some of the fat grease a wire broiler, place meat in broiler (having fat edge next to the handle), broil over a clear fire, turning every ten seconds of the first minute, that surface may be well seared, thus preventing escape of juices. After the first minute turn occasionally until well cooked on both sides. Steak cut one inch thick will take five minutes if liked rare, six if well done. Remove to hot platter, spread with butter and sprinkle with salt.

Tomato Soup.

One-quart can of tomatoes or equal amount of fresh tomatoes stewed together with four cloves, small piece of bay leaf, a few pieces of celery (or celery salt), salt and pepper to taste. Stew 20 minutes. While this is stewing fry a few pieces of onion in three tablespoons of butter for five minutes, then add two tablespoons of cornstarch to this, finally adding all to tomatoes. When thickened strain and serve with crackers. This is nice with beef broth added to tomatoes.

About New Tins.

Before using tins for cooking always fill them with cold water, adding a handful of salt, and allow them to stand several hours, then rinse well in clear, cold water. You will find this well worth the trouble, for nothing sticks to them.

Cauliflower Soup.

Wash and divide into sprigs a good-sized cauliflower. Put them into a pint of boiling water and boil until tender. Pass through a sieve, then stir in a quart of milk. Season with pepper and salt and a piece of butter.

RESOLUTIONS OF RESPECT

Christian County Protective Association.

Hopkinsville, Ky.
Nov. 3, 1913.

WHEREAS God, in his infinite wisdom, having called to his eternal home, the wife and mother, out of the home of our chairman, B. M. Trabue, who was born September 20, 1867, died October 30, 1913; be it resolved.

That while we deplore the death of our faithful chairman's wife, we bow to the will of Him, who is too wise to err, too holy to be unjust, and who doeth all things well. That the church, in her departure, has lost a devoted, faithful member, her family, a loving wife and a kind mother, and we hereby extend our warmest sympathy to the husband and children, and we invoke on them God's loving kindness in their irreplaceable loss.

Be it further resolved, That these resolutions be spread upon the minutes of our association and a copy thereof be sent to the family of the deceased and that they be published in the Hopkinsville Kentuckian and the Pembroke Journal.

T. D. JAMESON } Com.
J. J. SHAW, }
O. M. WILSON, }

H. B. M. A.

Has Moved Its Offices Into the Cooper-Davis Building.

Every move that the Hopkinsville Business Men's Association makes is always a good one. The latest move was to change its headquarters to the Cooper-Davis building, adjoining the Pennyroyal Hotel building, first floor. The Cadillac people, who have been using the large front room will retain the back room as a garage.

The new quarters will not only occupy the room but the Pennyroyal Fair officials and Geoffrey Morgan, the farming expert, will also have their headquarters there. The move is in every way a good one.

The Smiths Score.

The Commonwealth's Attorney, the County Attorney and the Sheriff of Christian county after January 5 will be named Smith and none of them will be related.

JOSH GRIFFITH

Makes Selections For The Revenue Service.

Owensboro, Ky., Nov. 6.—Collector Josh T. Griffith has made several selections of deputies who will go into the internal revenue service in a very short time. They are as follows:

Henry S. Wood, of Marion, cashier in collector's office.
W. A. Yates, of Edmonton, division deputy at Glasgow.
B. M. Settle, of Bowling Green, stamp deputy at Bowling Green.
I. D. Wilcox, of Paducah, stamp deputy in Paducah.
T. L. McNutt, of Mayfield, division deputy at Paducah.
James Brethitt, Jr., of Hopkinsville, was selected sometime ago as division deputy at Hopkinsville.
The stamp deputy at Henderson and others will be named in a short time.

HOPKINSVILLE GIRL

Under Fire In The Fighting At Monterey Mexico.

Mr. F. W. Dabney received a night letter from his daughter, Mrs. Oscar Westendarp, yesterday, the first since the fighting at her home Monterey, Mex. Oct. 23. She wired: "Business burned to ground, fully insured. Have made no plans for future. Rebels attacked Monterey 23rd and were repulsed. We suffered no loss. Oscar arrived from New York 22nd. We are in Monterey and all well."

Yesterday's new dispatches also gave particulars of the attack for the first time. Much of the city was burned and many people and soldiers were killed in the streets. The property loss was immense and the railroad loss was \$7,000,000, 658 cars were burned.

Mr. Westendarp's home escaped, as it was on the opposite side of the city from the fighting, a mile distant.

A Sewing Princess.

Princess Elizabeth, a granddaughter of the Austrian Emperor, is an expert in crocheting and attends the sewing bees in Vienna.

An All-Around Newspaper.

It is generally conceded that The Chicago Record-Herald is the great family newspaper of the Central West. What has given it this favored position in the home? The explanation will be found, not in any single feature, but in the all-around excellence of all its departments, so that it appeals alike to men and women, young and old, gay and serious—the whole family.

The superior news gathering facilities and high-class literary features of The Record-Herald have been the main factors in its wonderful success. Besides the full service of the Associated Press, it receives the foreign cable service of the New York World and Herald. It has its

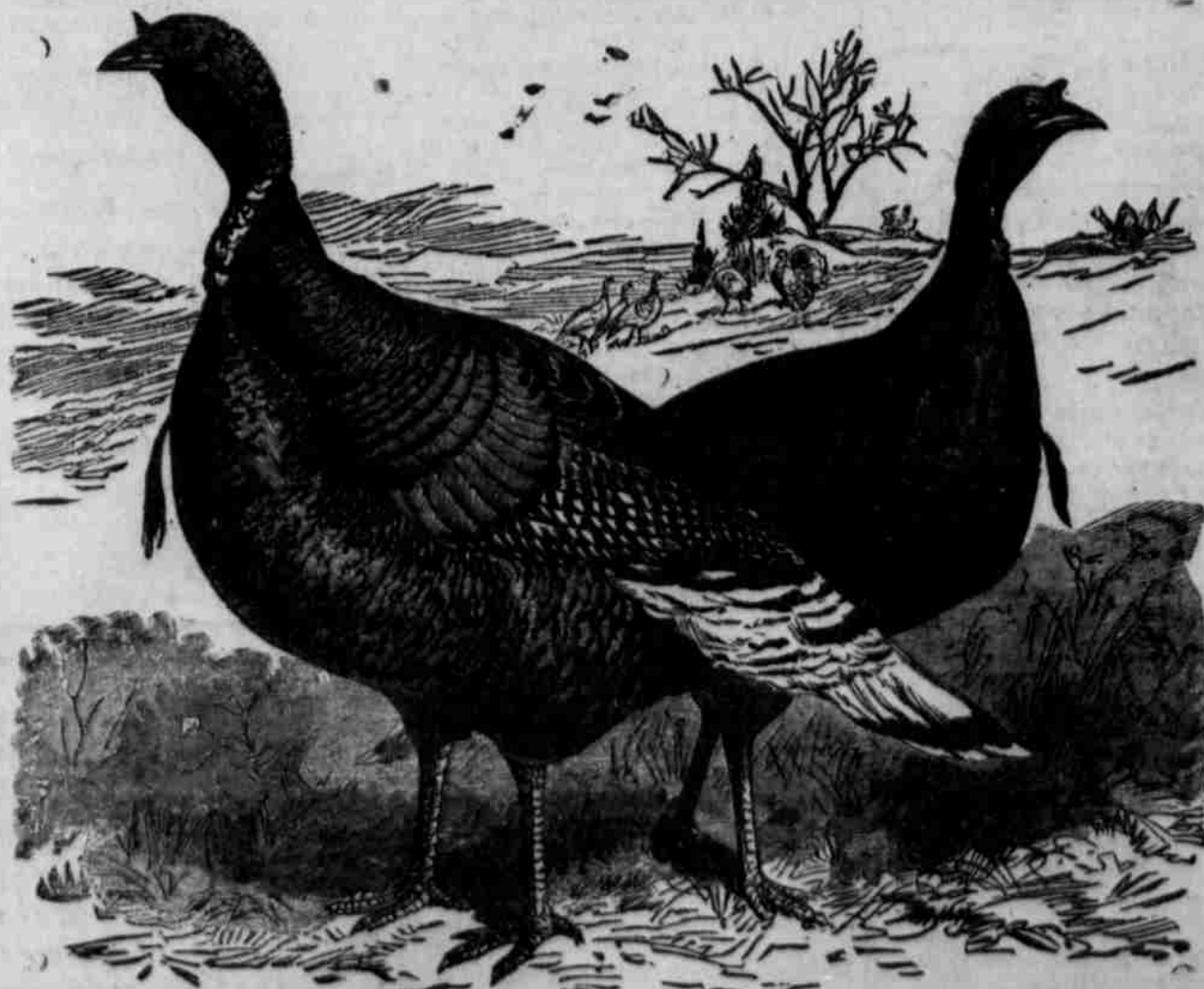
own leased wires to New York and Washington—also correspondents in all large cities. It has its special correspondents in every town of the Central West, who report all important news by telegraph. Complete and reliable market reports and financial news can always be found in its columns, with all other news of the business world. Its sporting department also is of the best.

But man and woman cannot live by news alone. The true distinction of The Chicago Record-Herald comes with what it gives over and above the news—in such features as S. E. Kiser's daily column of humor, George Fitch's witty essays, the daily stories and pictures of "Jones's Daily Magazine," the breezy articles

by Mme. Sarah Bernhardt and the admirable art talks entitled "Learn One Thing Every Day." This newspaper's criticisms of the drama, music and books are unsurpassed by any in the country. Choices of all these extra features is the Sunday Magazine of The Record-Herald, a real magazine, full of good stories and pictures by the best living authors and artists—a feast of entertainment for the whole family. The Chicago Record-Herald has earned its pre-eminence by solid all-around excellence.—Advertisement.

DR. BEAZLEY Specialist

(Eye, Ear, Nose and Throat)



WANTED! 15,000 TURKEYS.

We will receive Turkeys at our dressing plant at First and Railroad sts., up to and including Nov. 21, 1913. Our experience in the past five years was that the Turkey market declined from one to three cents per lb. just before Thanksgiving, therefore, we urge you to bring your Turkeys as early as possible. We will, as we have done in the past, pay HIGHEST MARKET PRICE throughout the season.

THE PETER FOX SON'S COMPANY.

Phone 267.